

## Foot of Africa Chardonnay 2008

An elegant, smooth, well-balanced style wine with good citrus, ripe apple and lemon flavours. The extensive lees contact ensured that this wine finish with a long, lingering aftertaste.

A very pleasant wine to enjoy chilled any time of the day. It goes well with any seafood, pasta, chicken and salads.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Kleine Zalze Wines

**winemaker** : Johan Joubert

**wine of origin** : Western Cape

**analysis** : alc : 13.5 % vol   rs : 2.6 g/l   pH : 3.46   ta : 6.3 g/l

**type** : White

**pack** : Bottle   **closure** : Cork

**in the vineyard** : The grapes were grown on low yield bearing trellised vines in the Stellenbosch and Robertson regions. Early morning picking at different sugar levels to ensure a good balance of citrus and mango flavours in the wine. Yields averaged at 6 tons per hectare. The relatively cool ripening conditions and limestone soils led to the development of excellent Chardonnay fruit flavours.

**in the cellar** : After being harvested at full ripeness, the juice was left in contact with the skins. Once fermentation in stainless steel tanks was completed, the wine was left on the lees for 4 months to add complexity and fullness to the wine.



### Kleine Zalze Wines

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